READ AND SAVE THESE INSTRUCTIONS

WARNING: A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

toastmaster®

cookin' in style

Bread Box™ Plus Bread Maker

Use and Care Guide Recipe Book

Model 1148X

- FAST BAKE PROGRAM FOR FRESH BREAD IN UNDER 1 HOUR
- 8 BREAD PROGRAMS INCLUDING WHOLE WHEAT AND DOUGH
- 3-HOUR KEEP WARM CYCLE
- WAKE UP TO FRESH BREAD - 13 HOUR DELAY TIMER
- HORIZONTAL NON-STICK LOAF PAN

?? QUESTIONS ??

Before Contacting Your Retailer Call

TOLL-FREE 1-800-947-3744

and talk to one of Toastmaster's Experts.

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury to persons, including the following:

- Read all instructions before using this appliance.
- Do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
- Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
- Close supervision is necessary when this appliance is used near children.
- This appliance is not for use by children. Keep out of reach of children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
- Avoid touching moving parts. Do not remove the bread pan during operation. Stop pad must be pressed if bread pan is to be removed before completion.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
- Do not use outdoors or while standing in damp area.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- To unplug, grip the plug and pull out from the wall outlet. Never pull on the cord.
- Do not unplug while unit is in operation.
- Do not use appliance except as indicated in these instructions.
- Use accessory attachments only if recommended by Toastmaster Inc.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts.
- Bread maker must be placed at least 4 inches (10,2 cm) from walls and edge of counter.
- Do not cover bread maker with anything which would prevent the steam from escaping. This may cause warpage, discoloration, malfunction or even fire.

SAVE THESE INSTRUCTIONS

CAUTION: A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care and caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER: If electric circuit is overloaded with other appliances, your bread maker may not operate properly. The bread maker should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG: This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

BEFORE YOUR FIRST USE

Please fill out information that follows warranty.

Unpack and clean bread maker; see CLEANING AND STORING.

Place bread maker on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it. Avoid placing it where it may tip over during use. Place on back of counter top.

The bread maker will bake up to a 2 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the bread maker may be damaged. The maximum amount of ingredients to be used is as follows.

Bread programs — approximately 4 cups

Dough program — 4 2/3 cups

During first use, this product may smoke and/or emit an odor from mineral oils used in manufacturing. This is normal for a newly manufactured appliance. Before first use, operate empty on the fast bake program to burn off the manufacturing oils.

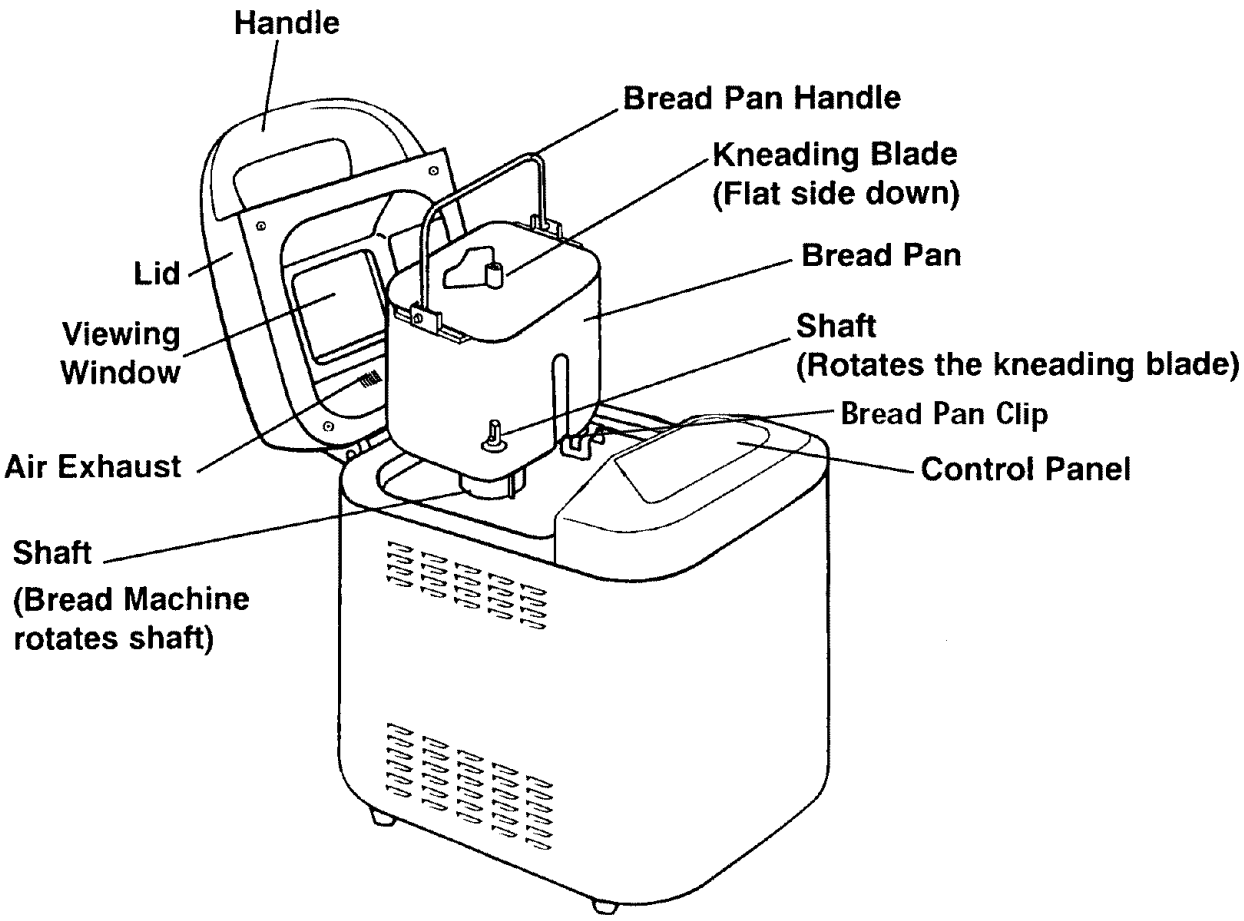
POWER OUTAGE

During the bread programs, if the bread maker loses power before the baking process begins, you may try starting it at the beginning of the program again for all programs except fast bake. You may also try starting the dough program at the beginning of the program again. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, remove the dough ball from the bread pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350°F/177°C oven for 30-45 minutes or until done. The bread should sound hollow when tapped on top of the loaf if it is done.

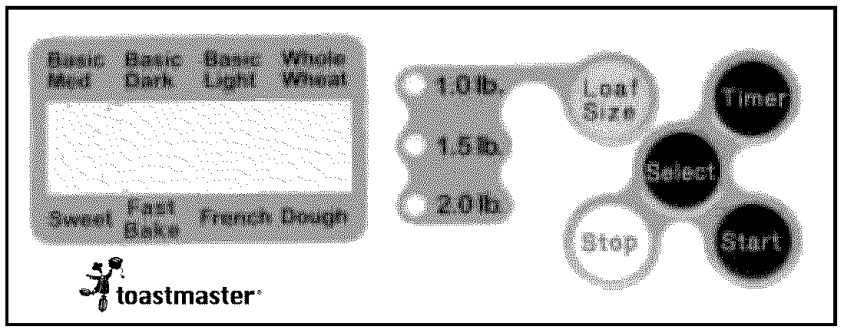
If you are using the fast bake program or if the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

BREAD MAKER INTRODUCTION

PARTS



CONTROL PANEL



Display Window
Indicates the program or amount of time left for completion and display signals.

Loaf Size
Choose 1 lb., 1.5 lb. or 2 lb. loaf size.

Select
Press to select the program.

Timer
Press to delay program. The time will advance by 10 minute intervals.

Stop
Press for more than 2 seconds during the cycle to cancel a program.

Start
After selecting the program and timer (if needed), press to start the program or timer count down.

When a bread maker is packaged for shipment, a clear plastic film is placed over the control panel; carefully peel it off.

PROGRAM CANCEL	If you want to cancel the selected program, press the Stop pad and hold it down for more than 2 seconds at any time during the program.

PROGRAM SELECT RECALL
If you have started your bread maker and are not sure which program you have selected, you may recall this information. Press the Select pad at anytime. The indicator under the program chosen will appear in the display window. The bread maker will automatically return to amount of time left for completion of program.

FEATURES

PROGRAM SELECT

The control panel will let you choose different programs and loaf sizes.

All programs except Whole Wheat and French contain a beep to check the dough ball, to add additional ingredients (i.e., raisins, nuts, and spices) or to stir ingredients.

Basic (Med, Dark, or Light) . . . . . Use these programs for basic bread recipes and most prepackaged bread mixes. You may choose light, medium or dark crust color.

Whole Wheat . . . . . If a recipe contains more than 50% whole wheat flour or when instructed in the recipe, use this program.

Sweet . . . . . This program works best if a recipe is high in fat, sugar, eggs or cheese.

Fast Bake™ . . . . . Make bread in less than one hour by using this program. Simply use the special instructions and recipes found in the fast bake bread and gluten-free bread sections of this recipe book.

French . . . . . This program is best suited for breads low in fat and sugar, which results in a crisp crust and coarse, chewy interior.

Dough . . . . . This program is used to prepare dough for making bread or rolls which are shaped before baking in a conventional oven.

PROGRAM SPECIFICATIONS (approximate times)

Process / Program	crust color	loaf size lb.	total time	delay timer	1st knead min.	rest min./ sec.*	2nd knead min.	display time for beep**	1st rise min.	punch sec.	2nd rise min.	bake min.	keep warm
Basic	Light	1.0	3:00	4:00 to 13:00 Hours	10	28	12	2:15	20	3	60	50	3 Hours
		1.5	3:20		15	30	20	2:20	20	3	60	55	
		2.0	3:30		15	32	20	2:28	23	3	60	1:00	
	Med	1.0	3:00		10	28	12	2:15	20	3	60	50	
		1.5	3:20		15	30	20	2:20	20	3	60	55	
		2.0	3:30		15	32	20	2:28	23	3	60	1:00	
	Dark	1.0	3:00		10	28	12	2:15	20	3	60	50	
		1.5	3:20		15	30	20	2:20	20	3	60	55	
		2.0	3:30		15	32	20	2:28	23	3	60	60	
Whole Wheat	Med	1.0	3:20		12	23	15	—	30	3	70	50	
		1.5	3:30		15	30	15	—	25	3	70	55	
		2.0	3:40		15	30	20	—	25	3	70	60	
Sweet	Med	1.0	3:20		10	35	15	2:25	25	3	60	55	
		1.5	3:30		15	33	22	2:25	20	3	60	60	
		2.0	3:40		15	32	25	2:33	23	3	60	65	
Fast Bake	Med	1.0	:59	TIMER NOT AVAILABLE	7	30*	7	:49	16			29	NOT AVAIL-ABLE
		1.5	1:00		7	30*	7	:50	16			30	
		2.0	1:01		7	30*	7	:51	16			31	
French	Med	1.0	3:40	4:00 to 13:00 Hours	12	33	15	—	35	3	70	55	3 Hours
		1.5	3:50		15	33	22	—	25	3	70	65	
		2.0	4:00		15	32	20	—	28	3	70	75	
Dough		1.0	1:10	TIMER NOT AVAILABLE	10	30	10	25	20	3	—	—	NOT AVAIL-ABLE
		1.5	1:20		15	30	15	25	20	3			
		2.0	1:25		17	30	18	25	20	3			

* Rest is only seconds for Fast Bake™ program.

**Display time for beep tells you when to add additional ingredients, i.e. raisins or nuts, during all programs except Whole Wheat and French. Use this time to check dough ball and scrape ingredients from sides of pan.

The beeper sounds when baking is complete. If you want to serve bread that has just been baked, press Stop pad and remove. You may remove the bread or leave it in the bread maker. If left, it will automatically be kept warm for up to 3 hours during the keep warm process on all bake cycles except fast bake. The display window will show 0:00, and the colon will flash. At the end of keep warm, the display window will indicate last program selected.

HELPFUL HINTS FOR BREAD AND DOUGH

We recommend that you read the following information before you shop for your ingredients. Your bread maker will bake up to a 2 pound loaf of fresh bread containing approximately 4 cups of flour. All ingredients except liquids must be at room temperature and liquids should be approximately 80°F/27°C (baby bottle temperature). When preparing bread for the Fast Bake program, all liquid temperatures must be 110°-115°F/43°-46°C. Always place the ingredients in the bread pan in the order listed in the recipe: liquids, dry ingredients and then yeast. Some ingredient amounts are the same for different size loaves.

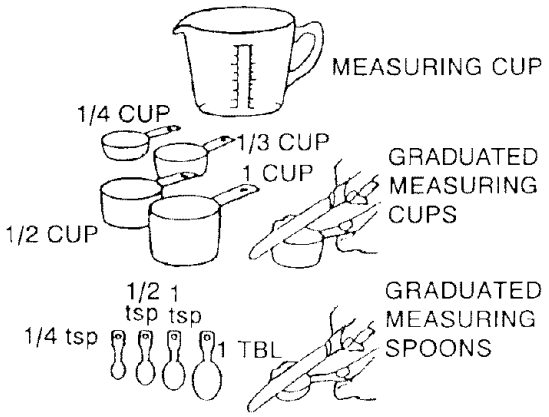
MEASURING: THE CORRECT WAY

Be sure to measure accurately for success. Mis-measuring, even slightly, can make a big difference in your results.

When you are measuring liquids, use a clear glass or plastic liquid measuring cup. To ensure accuracy, set the measuring cup on the counter top and read the measurement at eye level.

To measure your flour, spoon it lightly into a standard dry ingredient measuring cup and level it with a straight edge. Also, do not shake the cup or tap it on the counter top. Do not scoop the flour with the measuring cup as this tends to pack more flour than the recipes call for.

Use standard measuring spoons and level with a straight edge.



Measurement/Conversion Chart

1 1/2 tsp	=	1/2 TBL	8 TBL	=	1/2 cup
3 tsp	=	1 TBL	12 TBL	=	3/4 cup
1/2 TBL	=	1 1/2 tsp	16 TBL	=	1 cup
2 TBL	=	1/8 cup	3/8 cup	=	1/4 cup + 2 TBL
4 TBL	=	1/4 cup	5/8 cup	=	1/2 cup + 2 TBL
5 TBL + 1 tsp	=	1/3 cup	7/8 cup	=	3/4 cup + 2 TBL

DOUGH BALL: NECESSARY FOR A SUCCESSFUL LOAF OF BREAD

We have found that liquid amounts called for in a recipe may need to be adjusted slightly because different climates and seasons result in a wide variety of humidity levels. You should check the dough ball at the beep during the kneading process, see program specifications. At this point, the ball should be round, smooth-textured, soft and slightly tacky to the touch. When touched it will leave a little dough on your finger. Push down any dough or flour that may be on the sides of the pan. If it does not form a ball and is more like a batter, add 1 tablespoon of flour at a time until it reaches the appropriate consistency. On the other hand, if the mixture is too dry to form a ball, forms more than one ball, or is a ball but not soft and slightly tacky, add 1 teaspoon of water and allow it to absorb. Add more water if necessary. Provided you have used all of the ingredients specified in the recipe, measured the ingredients properly, and have a "good" dough ball, you should achieve a successful loaf of bread.

When preparing bread in the Fast Bake™ program, the dough ball will be a very soft, loose ball with a smooth texture and will be sticky to the touch. When touched it will leave dough on your finger.

INGREDIENTS: READ BEFORE SHOPPING

Yeast: The Number One Ingredient

For all programs except fast bake we used RED STAR® Active Dry Yeast when we developed the bread recipes. However, RED STAR® QUICK•RISE™ Yeast may also be used. We found that we did not have to vary the amount used when we substituted one for the other. When using bread machine yeast, follow the package instructions.

When developing the fast bake program, we found that QUICK•RISE™, Bread Machine or Instant Active Dry Yeast must be used. They may be substituted in equal amounts. You will find that this program requires more yeast than other programs.

RED STAR® QUICK•RISE™ yeast must be used for all gluten-free recipes.

A 1/4 ounce package of RED STAR® yeast contains approximately 2 1/4 level teaspoons of yeast. When the yeast is exposed to oxygen, moisture or warmth, the activity of it deteriorates. Therefore, we recommend storing yeast in an airtight container and refrigerating for up to 6 weeks or freezing it for up to 6 months. Measure out the amount you need and allow it to come to room temperature before using it — this takes about 15 minutes.

If you have any doubt regarding the activity of the yeast, you may use one of the following tests to determine its strength. Each test calls for a different amount of yeast as a base ingredient. This gives you more bread choices once the test is complete. The yeast mixture should not be used for the fast bake program.

To test for one package (2 1/4 teaspoons) of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the 1/2 cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 package (2 1/4 teaspoons) RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1 cup mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 2 1/4 teaspoons of yeast. Remember to adjust your recipe for the 1/2 cup of water and 2 1/4 teaspoons of yeast used in the test. The sugar does not need to be adjusted. To test for 1 1/2 teaspoons of RED STAR® Active Dry or QUICK•RISE™ Yeast, use a liquid measuring cup and fill to the 1/4 cup level with 110°-115°F/43°-46°C water. Stir in 1 teaspoon granulated sugar and 1 1/2 teaspoons RED STAR® Active Dry or QUICK•RISE™ Yeast. Leave your stirring spoon in the cup. Set a timer for 10 minutes. As the yeast absorbs liquid, it will begin to activate and rise to the surface. If at the end of the 10 minutes the yeast has multiplied to the 1/2 cup mark, it is very active. The yeast mixture may be used in your Toastmaster Bread Maker in a recipe that calls for 1 1/2 teaspoons or more of yeast. Remember to adjust your recipe for the 1/4 cup of water and 1 1/2 teaspoons of yeast used in the test. The sugar does not need to be adjusted.

Flour: Bread Flour is Essential for Bread

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage and manufacturing processes. Adjustments to the recipes may need to be made to compensate for climactic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the bread better structure. In contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread maker and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be smaller and more dense. Several well-known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

Wheat is the only grain that contains the type of protein that becomes elastic when kneaded. Other flours, such as rye, barley, oats, soy, rice and buckwheat, add flavor and fiber to breads but do not add structure to the dough. Therefore, wheat flour is essential as a base when making bread.

Vital Wheat Gluten is produced by processing white flour one more step. White flour contains both protein and starch, and mills now can remove most of the starch leaving only the protein (gluten). When gluten is added to recipes containing whole grain flours, it improves the volume and shape of the loaf significantly.

Many grocery stores stock gluten in the flour section. Health food and nutrition centers also carry this item.

Flour is best kept in an airtight container. If you are storing the flour for a long period of time, you may want to keep it in the freezer as the refrigerator tends to dry it out. Whole grain wheat flours, which have a higher oil content, will become rancid much more quickly than white flour and should always be kept in the freezer. Be sure, however, to allow all flours to return to room temperature before placing in the bread maker.

Fat: Dough Enhancer and Conditioner

Our recipes were developed using vegetable oil. You may use any type of oil or substitute in equal proportions solid shortening or real butter (divide them into small pieces). We have found no noticeable difference in flavor but the crust may be more crisp with real butter. We do not recommend the use of margarine as it tends to make the crust tough.

Liquids: Activate the Yeast and Bind the Dough

When we use the term liquid, we are referring to all wet ingredients used in the recipe. For all programs except fast bake, it is very important that the liquid temperature is 80°F/27°C. With this water temperature, the yeast activates gradually to accommodate these programs.

When preparing bread using the fast bake program, all liquid temperatures must be 110°-115°F/43°-46°C. The warmer temperature is necessary for the yeast to activate quickly to accommodate this specially designed program.

Eggs are also considered part of the total liquid amount. Eggs should be at room temperature. When removing them from the refrigerator, place whole uncracked eggs in a bowl of warm water for 15 minutes to take off the chill before use.

Cinnamon and Garlic: Not True Friends of Yeast

Previously, cinnamon and sugar were sprinkled on dough before it was rolled up jelly-roll fashion. Adding cinnamon and garlic to the dough in a bread maker, however, presents a problem. Cinnamon reacts with bread dough just as a meat tenderizer reacts with meat. It breaks down the structure. Although it smells wonderful as it is baking, the flavor is dissipated in the baking process. DO NOT ADD MORE THAN LISTED IN THE RECIPE. For more flavor, use them as a spread for the bread rather than adding to the dough.

Fruits and Vegetables: Add Flavor and Nutrition

When adding fruits or vegetables to recipes, do not exceed the amount listed. These products, if used in excessive amounts, may inhibit the rising of the bread.

Salt: Regulates Yeast Activity

Salt is necessary to control the activity of yeast, disciplining it to work slowly and steadily. Without salt, yeast acts too rapidly. Salt also strengthens the structure of the dough. If too little or no salt is used, the bread will rise rapidly and then fall. The texture will also be more coarse and/or uneven.

Sugar: Food for Yeast

Sugar is the favorite food of yeast, but too much sugar will cause the yeast to over-react. The loaf of bread will be small and dense. Dried fruits also contribute sugar to the bread dough. We do not recommend adding any more than is specified in each recipe. In addition, we do not recommend the use of artificial sweeteners because the yeast cannot react with them.

SUBSTITUTES

In our test kitchen, we experimented with these ingredient substitutions. We do caution you that your results may vary significantly from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, we cannot guarantee their results.

Eggs

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.

REMEMBER, all egg products must be at room temperature.

Milk

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk 80°F/27°C may be substituted for water in equal proportions for all bread programs except fast bake. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

Salt

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

Sugar

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

Wheat Flour

For gluten-free bread recipes refer to gluten-free bread section.

Yeast

We used RED STAR® Yeast to develop our recipes. However, any brand may be used.

Refer to yeast ingredient section for other yeast substitutes.

BREAD MIXES AND OTHER COOK BOOKS

Use mixes labeled for up to 2 pound loaves. For best results, use the basic courses. Even though we offer a wide variety of recipes for bread and dough, you may be looking for one that we have not included in our recipe book. Bread maker helpful hints and recipe books are available at book and retail stores. They offer a wide variety of recipes. Refer to features section of this book for the best bread program to use for other recipes. Minor adjustments may be necessary for best results.

HIGH ALTITUDE

High elevations may make dough rise faster. We recommend that you try the recipe as it is printed first. The dough ball should be round, smooth-textured, soft and slightly tacky to the touch. If you find the results are unsuccessful, decrease your yeast 1/4 teaspoon at a time. You may also have to increase the liquid because of the drier air; start with 1 tablespoon and increase it if necessary. The addition of gluten will help the structure of the bread. The recommended amount is 1 teaspoon per cup of flour unless specified otherwise in the recipe.

FREEZING BAKED BREAD

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

FREEZING DOUGH

At the end of the dough program, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

If additional assistance is needed, expert help is available from Toastmaster® (1-800-947-3744) or from RED STAR® YEAST & PRODUCTS (1-800-445-4746).

PROGRAMMING

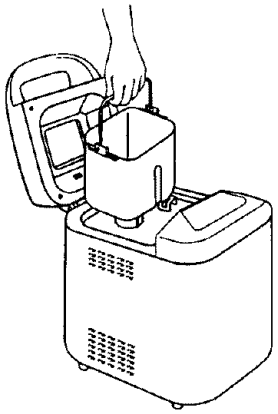
PROGRAMMING BREAD MAKER PROGRAMS

The following are the general steps for using the bread maker. Depending on the program or recipe that you choose, some steps may not apply or there may be additional steps. Refer to the Breads, Fast Bake Breads, Gluten-Free Breads and Doughs sections.

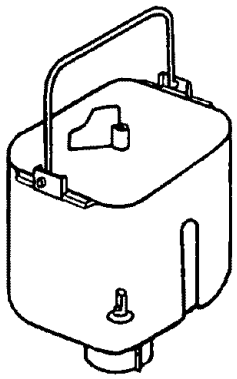
Add all ingredients to the pan in the order listed in the recipe.

The illustrations in this use and care guide are for information purposes only. You may find your bread maker looks different, however, the steps for operation are the same.

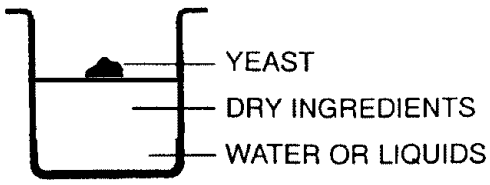
1 Open the lid and remove the bread pan by pulling straight up, using the handle.



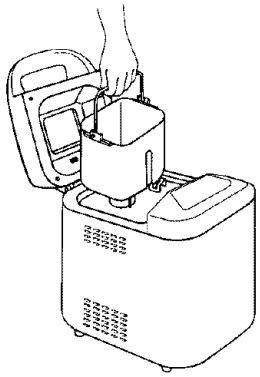
2 Mount the kneading blade on the shaft, flat side down.



3 Place all ingredients, except yeast, in bread pan in the order listed. Use a rubber spatula to smooth the dry ingredients in the bread pan; be sure to spread into all corners. Lightly tap the pan 3 times on the counter top to settle the ingredients. Add yeast on top.

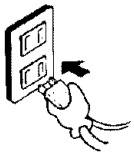


4 Insert bread pan and push down on rim until it snaps securely into place. Fold handle down.



If the pan does not snap securely into place, remove bread pan. Wearing oven mitts, place fingers behind bread pan clips and gently pull away from oven wall. Insert bread pan again.

5 Close the lid. Plug into 120 V ~ 60 Hz outlet. The bread maker display indicator will default to Basic Med and 1.15 lb.

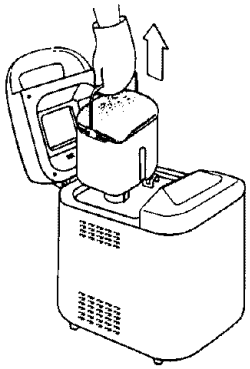


6 Press the Select button to choose the desired program. Press the Loaf Size button to select 1.0 lb., 1.5 lb. or 2.0 lb. size recipe. Although the bread maker is capable of making 1 lb., 1.5 lb. and 2 lb. loaves, we recommend baking 1.5 and 2 lb. recipes for more uniform loaves of bread. The smaller size recipes and mixes will not fill the bread pan when finished.

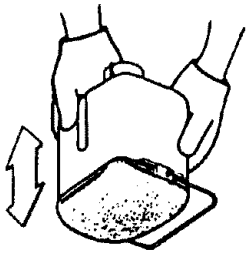
7 Press Start. The time left for the program to be finished is displayed. The timer will count down. All programs except Whole Wheat and French will beep to add additional ingredients during the second knead. Opening lid will not stop kneading. Add ingredients quickly and evenly over dough. Quickly close lid to prevent heat loss. At this time also check dough ball and use a rubber spatula to scrape any ingredients from the sides of the pan.

If using the fast bake program or delay timer, add all of the ingredients at the beginning. The ingredients will be chopped into smaller pieces.

8 The beeper will sound when bread is done. Press Stop and remove the bread pan using oven mitts. If you do not stop the unit and remove the bread, it will automatically go into the keep warm process on all programs except Fast Bake and Dough. Your bread will be kept warm for three hours and then the bread maker will shut off. For best results, remove bread immediately after the bake process is complete.



9 Turn the bread pan upside down and shake to release the bread.



Place the bread upright on a wire rack to cool 20-30 minutes before cutting. This allows the steam to escape. Be sure to remove the kneading blade from the bread.

CAUTION:

- The bread pan, kneading blade and bread will be very hot.
- Always unplug after use.

PROGRAMMING DELAY TIMER

The delayed timer can be set to delay bread making up to 13 hours. At the selected time, delicious bread will be ready. The delay works for all programs except fast bake and dough.

Add all ingredients to the bread pan in the order listed. It is critical to add the yeast last on top of the flour, and away from the liquid. This will keep the yeast from activating until the bread maker starts to mix.

Select the program and Loaf Size. Before pressing Start, set the Timer for the amount of time you want to wait before the bread is done.

EXAMPLE: It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning. Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

Timer	1. When pressed, the time will advance in 10 minute increments.	**NOTE:** The bread maker will start when the timer has counted down to the start time for the program selected to begin.
	2. When constant pressure is applied to the pad, the time will advance quickly. Once you count up to 13:00 hours, the timer starts over again at 4:00 hours.	
Start	3. Press the Start pad. The timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.	Colon will blink

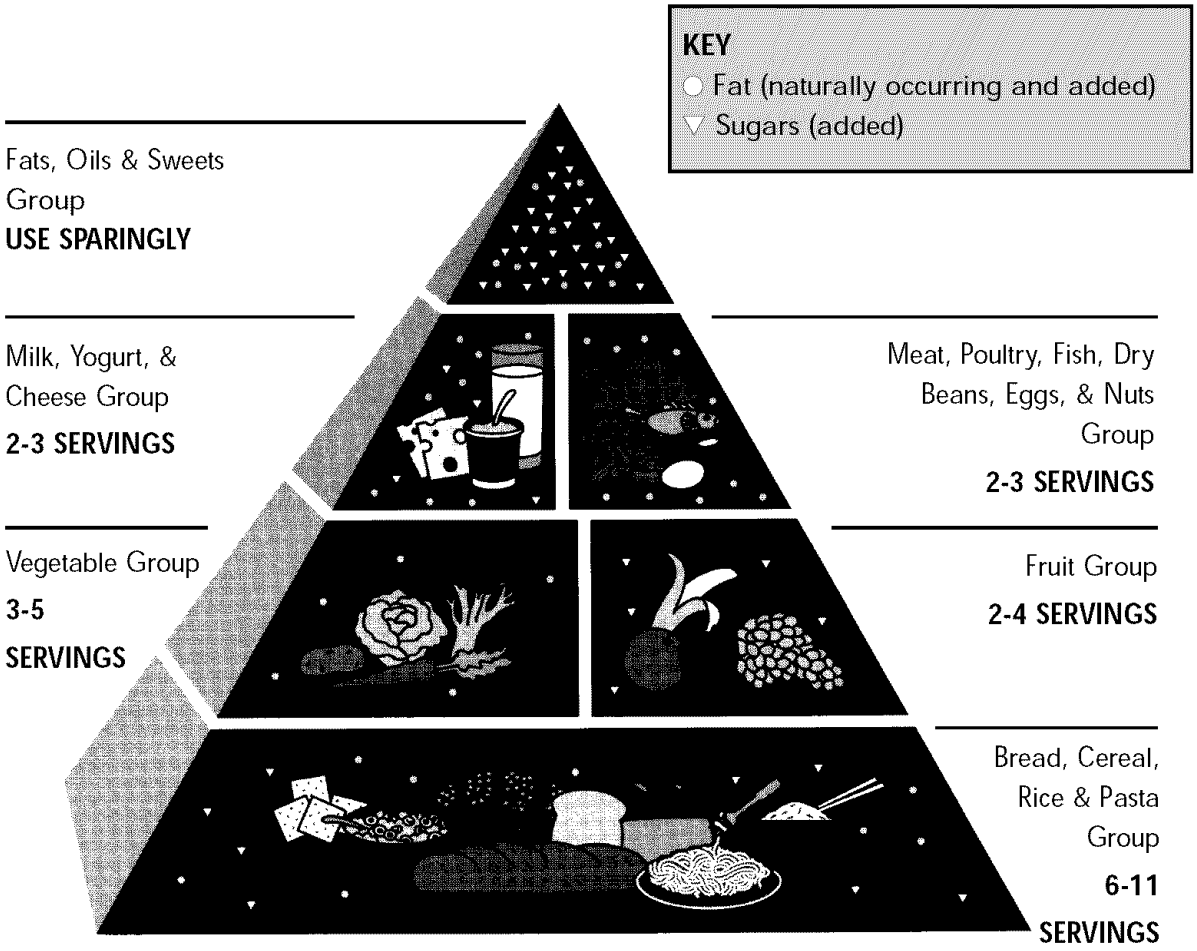
RECIPES

BREAD . . . AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to the Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the bread maker.
2. Close the lid. Select the bread program, choose the Loaf Size and press Start.
3. When finished baking, remove bread pan from the bread maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

FOOD GUIDE PYRAMID

A Guide To Daily Food Choices



Bread, cereal, pasta, crackers and other grain foods are low in fat and full of energy. The Food Guide Pyramid says we should eat 6-11 servings daily — more than any other food group. One half-inch slice of bread is approximately two servings.

BREADS

We suggest starting your bread baking with this White Bread recipe. Follow each step carefully. These steps have been written to eliminate the most common errors in bread maker baking and may be helpful for any recipe.

WHITE BREAD

	1 lb.	2 lb.
water 80°F/27°C	1/2 cup + 3 TBL	1 cup + 5 TBL
oil	4 tsp	2 TBL
sugar	1 1/2 TBL	2 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 cups
active dry yeast	1 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C/baby bottle temperature) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
6. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan. If using delay timer, make sure yeast is on top of bread flour, away from liquids.
7. Place the bread pan into the bread maker. Push down on rim until it snaps into place. Close the lid.
8. Select Basic Medium, Basic Dark, or Basic Light program, Loaf Size and set Timer to delay, or press Start for immediate start.
9. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. Add more water or flour if necessary; see Dough Ball. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds, the bread has finished baking and the keep warm cycle will start. The display window will show 0:00, and the colon will flash.
11. Press Stop and use oven mitts to carefully remove the bread pan at any time during the keep warm process.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or machine. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. If bread loaf does not easily release from pan, allow it to sit on a heat resistant surface 5 minutes, then remove. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, see CLEANING AND STORING.

FRENCH BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 7 TBL
oil	1 TBL	2 TBL
sugar	1 tsp	2 tsp
salt	3/4 tsp	1 1/2 tsp
bread flour	2 1/4 cups	4 1/3 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	**French**	**French**

FAT FREE WHITE BREAD

	1 lb.	2 lb.
water 80°F/27°C	1/2 cup + 3 TBL	1 cup + 5 TBL
applesauce*	4 tsp	2 TBL
sugar	1 1/2 TBL	2 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 cups
active dry yeast	1 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

*any variety

Note: Substituting applesauce for oil in other recipes may not produce good results.

MAPLE BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup	1 cup
oil	2 1/2 TBL	1/4 cup
maple syrup	1/4 cup	1/3 cup
maple flavoring	1/4 tsp	1/2 tsp
salt	1 tsp	2 tsp
bread flour	2 cups	3 cups
dry oatmeal, quick or regular	1/2 cup	1 cup
walnuts	1/2 cup	3/4 cup
active dry yeast	1 1/2 tsp	1 3/4 tsp
Program	**Basic**	**Basic**

EGG BREAD

	1 lb.	2 lb.
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 1/4 cups
oil	2 TBL	1/4 cup
sugar	4 tsp	3 TBL
salt	1 1/2 tsp	1 TBL
dry milk	2 TBL	1/4 cup
bread flour	2 cups	4 cups
active dry yeast	1 1/2 tsp	2 3/4 tsp
Program	**Basic**	**Basic**

BUTTERMILK BREAD

	1 lb.	2 lb.
cultured buttermilk, liquid 80°F/27°C	3/4 cup	1 1/2 cups
oil	2 TBL	1/4 cup
honey	2 TBL	1/4 cup
salt	1 tsp	2 tsp
baking soda	1/4 tsp	1/2 tsp
bread flour	2 1/2 cups	4 1/4 cups
active dry yeast*	1 1/4 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

*yeast amounts are correct

MILK BREAD

	1 lb.	2 lb.
milk, liquid 80°F/27°C	3/4 cup	1 1/4 cups + 2 TBL
oil	1 TBL	3 TBL
sugar	1 1/4 tsp	2 tsp
salt	1 1/4 tsp	2 tsp
bread flour	2 cups	4 cups
active dry yeast	1 1/4 tsp	1 3/4 tsp
Program	**Basic**	**Basic**

CINNAMON RAISIN BREAD

	1 lb.	1.5 lb.
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 2 TBL
oil	1 TBL	4 tsp
brown sugar	1 1/2 TBL	2 1/2 TBL
salt	1 tsp	1 1/2 tsp
dry milk	1 TBL	1 1/2 TBL
bread flour	2 1/4 cups	3 cups
active dry yeast	1 1/2 tsp	2 1/2 tsp
Program	**Sweet**	**Sweet**
Add at the beep:		
cinnamon	1/2 tsp	3/4 tsp
raisins	1/3 cup	1/2 cup
walnuts	1/3 cup	1/2 cup

BANANA GRANOLA BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup	1 1/4 cups + 3 TBL
oil	2 TBL	5 TBL
honey	2 TBL	3 TBL
banana flavoring	1/2 tsp	1 tsp
salt	1/2 tsp	2 tsp
dry milk	2 TBL	3 TBL
bread flour	2 1/4 cups	4 1/4 cups
banana chips, dried	1/3 cup	1/2 cup
granola cereal	2/3 cup	1 cup
active dry yeast*	1 1/2 tsp	1 1/2 tsp
Program	**Sweet**	**Sweet**

*yeast amounts are correct

DRIED FRUIT BREAD

	1 lb.	1.5 lb.
water 80°F/27°C	3/4 cup	1 cup + 2 TBL
oil	2 TBL	3 TBL
brown sugar	1 1/2 TBL	2 1/2 TBL
salt	1 tsp	1 1/2 tsp
dry milk	1 TBL	1 1/2 TBL
bread flour	2 1/4 cups	3 cups
active dry yeast	1 1/2 tsp	2 1/2 tsp
Program	**Sweet**	**Sweet**
Add at the beep:		
dried mixed fruit, diced	1/2 cup	3/4 cup
nutmeg	1/2 tsp	1 tsp

HOLIDAY BREAD

	1.5 lb.
water 80°F/27°C	1/4 cup
milk, liquid 80°F/27°C	3/4 cup
oil	2 TBL
sugar	1/4 cup
salt	1 tsp
bread flour	3 cups
active dry yeast	2 3/4 tsp
Program	**Sweet**
Add at the beep:	
candied fruit	1/2 cup
walnuts	1/2 cup

HONEY GRANOLA BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup	1 cup + 6 TBL
oil	2 TBL	5 TBL
honey	2 TBL	2 1/2 TBL
salt	1/2 tsp	2 tsp
dry milk	2 TBL	3 TBL
bread flour	2 1/4 cups	4 1/4 cups
granola cereal	2/3 cup	1 cup
active dry yeast	1 1/4 tsp	1 1/2 tsp
Program	**Basic**	**Basic**

SOY ALMOND FRUIT BREAD

	1.5 lb.
water 80°F/27°C	1 cup + 2 TBL
oil	3 TBL
almond extract	1/2 tsp
sugar	2 1/2 TBL
salt	1 1/2 tsp
dry milk	1 1/2 TBL
bread flour	2 1/2 cups
soy flour	1/2 cup
active dry yeast	2 1/2 tsp
Program	**Sweet**
Add at the beep:	
dried mixed fruit, diced	1/2 cup
almonds, slivered	1/4 cup

SOY HERB BREAD

	1.5 lb.
water 80°F/27°C	1 cup + 2 TBL
oil	2 TBL
sugar	3 TBL
salt	1 1/2 tsp
dry milk	1 TBL
dried dill weed	1 tsp
garlic salt	1/2 tsp
dry mustard	1/2 tsp
dried basil	1/4 tsp
dried oregano	1/4 tsp
bread flour	2 3/4 cups
soy flour	1/2 cup
active dry yeast	1 1/2 tsp
Program	**Basic**

TRAIL MIX BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 1 TBL	1 cup + 1 TBL
oil	2 1/2 TBL	5 TBL
honey	2 TBL	3 TBL
salt	1 tsp	2 tsp
bread flour	2 cups	4 1/4 cups
active dry yeast	1 3/4 tsp	2 tsp
Program	**Basic**	**Basic**
Add at the beep:		
raisin and nut trail mix	1/2 cup	3/4 cup

BLOODY MARY BREAD

	1 lb.	2 lb.
water 80°F/27°C*	1/4 cup*	1/4 cup*
bloody mary mix 80°F/27°C	1/2 cup	1 cup
oil	1 TBL	3 TBL
honey	1 TBL	3 TBL
salt	1/2 tsp	1 tsp
bread flour	2 cups	4 cups
dried parsley	1 TBL	3 TBL
green onion tops, chopped	1 TBL	3 TBL
active dry yeast	1 1/2 tsp	1 3/4 tsp
Program	**Basic**	**Basic**

*water amounts are correct

CHEESE ONION BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup	1 1/4 cups
sugar	2 TBL	3 TBL
salt	1/2 tsp	1 1/2 tsp
bread flour	2 1/4 cups	4 1/4 cups
shredded cheese	1/2 cup	3/4 cup
dried onion	1 TBL	2 TBL
active dry yeast	1 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

BANANA BREAD

	1 lb.	1.5 lb.
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1/2 cup + 3 TBL	3/4 cup + 3 TBL
oil	4 tsp	2 TBL
banana cake mix*	2/3 cup	1 cup
bread flour	1 3/4 cups	2 2/3 cups
gluten	2 tsp	1 TBL
active dry yeast	1 1/2 tsp	2 tsp
Program	**Basic**	**Basic**

*or any other variety of cake mix for flavor variation

CORN BREAD

	1 lb.	1.5 lb.
egg room temperature plus	1	1
enough water 80°F/27°C to equal	3/4 cup + 1 TBL	1 cup
oil	2 TBL	3 TBL
honey	2 TBL	3 TBL
salt	1 tsp	1 1/2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 cups	3 cups
corn meal	1/4 cup	1/3 cup
active dry yeast	1 1/2 tsp	2 1/4 tsp
Program	**Basic**	**Basic**

JALAPEÑO BREAD

	1 lb.	1.5 lb.
water 80°F/27°C	1/2 cup	2/3 cup
oil	1 1/2 TBL	2 TBL
whole kernel corn, canned — well drained	1/2 cup	3/4 cup
jalapeño peppers, well drained	2 TBL	3 TBL
sugar	1 TBL	2 TBL
salt	1/2 tsp	1 tsp
bread flour	2 cups	3 cups
corn meal	1/3 cup	1/2 cup
fresh cilantro	2 tsp	1 TBL
active dry yeast	1 1/2 tsp	2 tsp
Program	**Basic**	**Basic**

ITALIAN HERB BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 3 TBL
oil	4 tsp	2 TBL
sugar	1 TBL	3 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 cups
dried Italian seasoning	1 tsp	1 TBL
active dry yeast*	1 1/4 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

*yeast amounts are correct

PIZZA BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 2 TBL	1 cup + 3 TBL
oil	4 tsp	2 TBL
sugar	1 TBL	3 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 cups
dried pizza seasoning	2 1/4 tsp	1 1/2 TBL
active dry yeast*	1 1/4 tsp	1 1/4 tsp
Program	**Basic**	**Basic**

*yeast amounts are correct

WHOLE WHEAT BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 3 TBL	1 cup + 6 TBL
oil	2 TBL	3 TBL
sugar	1/4 cup	6 TBL
salt	1 1/2 tsp	2 1/4 tsp
dry milk	2 TBL	3 TBL
whole wheat flour	2 3/4 cups	4 cups
active dry yeast	2 1/4 tsp	1 TBL
Program	**Whole Wheat**	**Whole Wheat**

SESAME SEED BREAD

	1.5 lb.	2 lb.
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1 cup	1 cup + 2 TBL
oil	2 TBL	3 TBL
honey	1 TBL	2 TBL
sugar	2 tsp	1 TBL
salt	1 tsp	1 1/2 tsp
bread flour	2 1/2 cups	2 3/4 cups
whole wheat flour	1/2 cup	1 cup
sesame seeds	2 TBL	2 1/2 TBL
cumin seeds	1/4 tsp	1/4 tsp
sunflower seeds	1 1/2 TBL	2 TBL
active dry yeast	1 1/2 tsp	2 tsp
Program	**Sweet**	**Sweet**

WHITE WHEAT BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup	1 1/4 cups + 2 TBL
oil	1 TBL	2 TBL
sugar	2 TBL	3 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	1 3/4 cups	3 1/2 cups
whole wheat flour	1/4 cup	1/2 cup
active dry yeast	1 tsp	1 1/2 tsp
Program	**Whole Wheat**	**Whole Wheat**

DAIRY WHOLE WHEAT BREAD

	1.5 lb.	2 lb.
water 80°F/27°C*	5 TBL	1/4 cup
milk liquid 80°F/27°C	1/2 cup	3/4 cup
cottage cheese 80°F/27°C	1/4 cup	1/3 cup
oil	2 TBL	1/4 cup
honey	1 1/2 TBL	1/4 cup
salt*	1 1/2 tsp	1 1/2 tsp
whole wheat flour	1 cup	1 1/4 cups
bread flour	2 cups	2 3/4 cups
active dry yeast	1 1/4 tsp	1 3/4 tsp
Program	**Whole Wheat**	**Whole Wheat**

*water and salt amounts are correct

WHOLE WHEAT CINNAMON RAISIN WALNUT BREAD

	1 lb.	2 lb.
egg white(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 1/4 cups
oil	1 1/2 TBL	2 1/2 TBL
molasses	2 TBL	1/4 cup
salt	1 tsp	2 tsp
whole wheat flour	2 cups	4 cups
active dry yeast	1 1/2 tsp	1 TBL
Program	**Sweet**	**Sweet**
Add at the beep:		
cinnamon	3/4 tsp	1 1/4 tsp
raisins	1/2 cup	3/4 cup
walnuts	1/2 cup	3/4 cup

PUMPERNICKEL BREAD

	1 lb.	2 lb.
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 cup + 6 TBL
oil	1 TBL	2 TBL
honey	2 TBL	1/4 cup
dry milk	1 TBL	3 TBL
salt	1 tsp	2 tsp
bread flour	1 1/4 cups	2 cups
whole wheat flour	1/2 cup	1 cup
rye flour	1/2 cup	1 cup
caraway seeds	1 TBL	3 TBL
instant coffee granules	1 tsp	1 TBL
cocoa powder	2 TBL	1/4 cup
active dry yeast	1 1/2 tsp	2 3/4 tsp
Program	**Sweet**	**Sweet**

CARAWAY RYE BREAD

	1 lb.	2 lb.
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 cup + 5 TBL
oil	1 TBL	2 TBL
honey	2 TBL	1/4 cup
dry milk	1 TBL	3 TBL
salt	1 tsp	2 tsp
bread flour	1 1/4 cups	2 1/4 cups
whole wheat flour	1/2 cup	1 cup
rye flour	1/2 cup	1 cup
caraway seeds	1 TBL	3 TBL
active dry yeast	1 1/2 tsp	2 3/4 tsp
Program	**Sweet**	**Sweet**

SUNFLOWER SEED BREAD

	1 lb.	2 lb.
water 80°F/27°C	3/4 cup + 2 TBL	1 1/4 cups
oil	2 TBL	3 TBL
honey	1 TBL	3 TBL
salt	1 tsp	2 tsp
bread flour	2 1/3 cups	4 cups
sunflower seeds	1/3 cup	3/4 cup
active dry yeast*	1 tsp	1 tsp
Program	**Sweet**	**Sweet**

*yeast amounts are correct

ONION RYE BREAD

	1 lb.	2 lb.
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 cup + 5 TBL
oil	1 TBL	2 TBL
honey	2 TBL	1/4 cup
dry milk	1 TBL	3 TBL
salt	1 tsp	2 tsp
bread flour	1 1/4 cups	2 1/4 cups
whole wheat flour	1/2 cup	1 cup
rye flour	1/2 cup	1 cup
caraway seeds	1 TBL	3 TBL
dehydrated onions	2 TBL	1/4 cup
active dry yeast	1 1/2 tsp	2 3/4 tsp
Program	**Sweet**	**Sweet**

FAST BAKE™ BREADS . . .
AS EASY AS 1 - 2 - 3

The Fast Bake program, with hotter rise and bake temperatures, is convenient for baking a hot fresh loaf of bread in under an hour. The longer bread programs, with lower rise and bake temperatures, will bake a taller more developed loaf of bread. And remember, you can always use the delay feature for the longer programs.

1. Add ingredients to the bread pan in the order listed. Refer to Helpful Hints for Bread and Dough for measuring information. Place the bread pan in the bread maker.
2. Close the lid. Select the Fast Bake program, Loaf Size and press Start.
3. When finished baking, remove bread pan from the bread maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

FAST BAKE™ PROGRAM HINTS

- Water temperatures must be 110°-115°F/43°-46°C.
- Larger amounts of QUICK•RISE™™, RAPIDRISE™, Bread Machine or Instant Active Dry yeast must be used. They may be substituted in equal amounts.
- The dough ball for the fast bake program should be a very soft, sticky to the touch, loose ball with a smooth texture. Do not add extra flour.
- Check the dough ball at the beep, and if necessary, use a rubber spatula to push any flour or dough from the sides of the bread pan down into the dough ball.
- As a result of the increased temperatures during the rise and bake process, the loaf of bread produced from this program may have a dark crisp crust with a split on the top side of the loaf.

FAST BAKE™ BREADS

We suggest starting your fast bake bread baking with this White Bread Recipe. Refer to Helpful Hints for Bread and Dough for measuring information. Follow each step carefully, noticing the water temperatures must be 110°-115°F/43°-46°C and that QUICK•RISE™, RapidRise, Bread Machine or Instant Active Dry yeast must be used.

WHITE BREAD

	1 lb.	1.5 lb.	2 lb.
water 110°-115°F/43°-46°C	1 cup	1 1/4 cups	1 1/2 cups + 3 TBL
oil	4 tsp	2 1/2 TBL	1/4 cup
sugar	4 tsp	2 TBL	3 TBL
salt	1 tsp	1 1/2 tsp	2 tsp
dry milk	1 TBL	1 1/2 TBL	2 TBL
bread flour	2 1/4 cups	3 cups	4 cups
QUICK•RISE™ yeast	3 1/2 tsp	5 1/2 tsp	6 3/4 tsp
PROGRAM	**Fast Bake**	**Fast Bake**	**Fast Bake**

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the bread pan.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar, salt and dry milk; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan on counter 3 times to settle dry ingredients.
6. Carefully measure QUICK•RISE™ yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
7. Place the bread pan into the bread maker. Push down on rim until it snaps into place. Close the lid.
8. Select Fast Bake program, Loaf Size and press Start.
9. At the beep during the kneading process, check the dough ball. It should be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the pan.
10. When the beeper sounds the bread has finished baking.
11. Use oven mitts to carefully remove the bread pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade and allow loaf to cool standing upright on wire rack approximately 20 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
14. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, SEE CLEANING AND STORING.

WHITE WHEAT BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	3/4 cup + 3 TBL	1 1/2 cups + 3 TBL
oil	1 TBL	3 TBL
sugar	3 TBL	1/4 cup
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	1 3/4 cups	3 1/2 cups
whole wheat flour*	1/2 cup	1/2 cup
QUICK•RISE™ yeast	4 1/2 tsp	6 tsp
Program	**Fast Bake**	**Fast Bake**

*whole wheat flour amounts are correct

FRENCH BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	3/4 cup + 3 TBL	1 1/2 cups + 2 TBL
oil	1 TBL	3 TBL
sugar	2 1/2 tsp	1 1/2 TBL
salt	3/4 tsp	1 1/2 tsp
bread flour	2 1/4 cups	4 1/3 cups
QUICK•RISE™ yeast	3 1/2 tsp	6 tsp
Program	**Fast Bake**	**Fast Bake**

ITALIAN BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	1 cup + 1 TBL	1 1/2 cups + 1 TBL
oil	4 tsp	2 TBL
sugar	2 TBL	1/4 cup
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
dried Italian seasoning	1 1/2 tsp	1 TBL
bread flour	2 1/4 cups	4 cups
QUICK•RISE™ yeast	4 1/2 tsp	6 3/4 tsp
Program	**Fast Bake**	**Fast Bake**

HONEY GRANOLA BREAD

	2 lb.
water 110°-115°F/43°-46°C	1 1/2 cups + 1 TBL
oil	6 TBL
honey	2 1/2 TBL
salt	2 tsp
dry milk	3 TBL
bread flour	4 1/4 cups
granola cereal	1 cup
QUICK•RISE™ yeast	6 3/4 tsp
Program	**Fast Bake**

CINNAMON RAISIN NUT BREAD

	1 lb.	1.5 lb.
water 110°-115°F/43°-46°C	1 cup + 1 TBL	1 1/4 cups + 1 TBL
oil	1 TBL	7 tsp
brown sugar	2 1/2 TBL	3 1/2 TBL
salt	1 tsp	1 1/2 tsp
dry milk	1 TBL	1 1/2 TBL
bread flour	2 1/4 cups	3 1/2 cups
cinnamon	3/4 tsp	1 tsp
raisins	1/3 cup	1/2 cup
walnuts	1/3 cup	1/2 cup
QUICK•RISE™ yeast	4 1/2 tsp	6 3/4 tsp
Program	**Fast Bake**	**Fast Bake**

FAT FREE BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	1 cup	1 1/2 cups
applesauce*	4 tsp	2 TBL
sugar	2 1/2 TBL	3 TBL
salt	1 tsp	2 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 1/8 cups
QUICK•RISE™ yeast	4 1/2 tsp	6 3/4 tsp
Program	**Fast Bake**	**Fast Bake**

*any variety
Note: Substituting applesauce for oil in other recipes may not produce good results.

PEPPERONI PIZZA BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	3/4 cup + 3 TBL	1 1/2 cups + 2 TBL
oil	1 TBL	3 TBL
pepperoni, thin sliced	1/2 cup	1 cup
Parmesan cheese, grated	2 TBL	1/4 cup
sugar	2 1/2 tsp	1 1/2 TBL
salt	3/4 tsp	1 1/2 tsp
bread flour	2 1/4 cups	4 1/3 cups
dried pizza seasoning	1 1/2 tsp	1 TBL
QUICK•RISE™ yeast	3 1/2 tsp	6 tsp
Program	**Fast Bake**	**Fast Bake**

POTATO BREAD

	1 lb.	2 lb.
water 110°-115°F/43°-46°C	3/4 cup + 3 TBL	1 1/4 cups + 3 TBL
oil	3 TBL	3 TBL
sugar	4 tsp	2 TBL
salt	1 tsp	2 tsp
dry milk	2 TBL	1/4 cup
white pepper	1/8 tsp	1/4 tsp
instant potato buds	1/4 cup	1/2 cup
green onion tops, chopped	1 TBL	2 TBL
bread flour	2 cups	4 cups
QUICK•RISE™ yeast	4 1/2 tsp	6 3/4 tsp
Program	**Fast Bake**	**Fast Bake**

*oil amounts are correct

GLUTEN-FREE BREADS . . .
AS EASY AS 1 - 2 - 3

The Fast Bake program, with less knead and rise times, is perfect for baking hot fresh gluten-free breads in under an hour.

1. Add ingredients to the bread pan in the order listed. Place the bread pan in the bread maker.
2. Close the lid. Select the Fast Bake bread program, and choose the 1.5 pound Loaf Size. Press Start.
3. When finished baking, remove bread pan from the bread maker. Invert and shake to remove the loaf. Allow loaf to cool standing upright on a wire rack before slicing.

Refer to Helpful Hints for Bread and Dough for measuring information.
A special thanks to Mary Gunn, a member of the Gluten Intolerance Group of Florida, RED STAR® Yeast & Products, and the Missouri Soybean Merchandising Council for their support and knowledge of ingredients and recipes.

GLUTEN-FREE HINTS

- Water temperatures must be 110°-115°F/43°-46°C.
- RED STAR® QUICK•RISE™ Yeast must be used.
- Using extra large eggs will provide the moisture needed for the bread as well as giving structure to the bread.
- The first time you try a new recipe: measure two tablespoons out of the total amount of water specified and put in a separate cup. Watch as the bread maker mixes the ingredients. If after a few minutes the dough looks dry, add one tablespoon of water at a time. When the dough is the right consistency, it should swirl about in the bread maker with a definite raised pattern on top. If necessary, add rice flour one tablespoon at a time until the appropriate consistency is achieved.
- Even the best of gluten-free bread will become very solid after standing for a time. This does not mean that it is stale. Just pop it into a microwave for a short time and it will appear to be freshly baked.
- If the bread falls after baking, there was too much liquid in proportion to the flour. Just use less liquid and/or increase the flour next time.
- There is a lot of retained heat in the oven cavity. For best results, remove bread immediately after bake process is complete. Turn out on to a wire cooling rack.

SPECIAL INGREDIENTS

- RED STAR® QUICK•RISE™ Yeast does not contain wheat gluten or other cereal proteins that cause an allergic reaction in people with gluten intolerance.
- Xanthan gum is manufactured from corn and substitutes for the missing gluten, giving structure so that the gluten-free flours can rise. This is the ingredient that allows for excellent bread. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum.

GLUTEN-FREE COUNTRY WHITE BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/3 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
sugar	3 TBL
salt	1 1/2 tsp
dry milk	1/2 cup
white rice flour	2 cups
potato starch flour	2/3 cup
soy flour	1/3 cup
tapioca flour	1/2 cup
xanthan gum	1 TBL
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Have all ingredients ready. Make sure all ingredients except water are at room temperature.
2. Use a liquid measuring cup to measure the water (110°-115°F/43°-46°C) and pour into the bread pan.
3. Place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature before adding to the pan.
4. Use a measuring spoon to measure the oil and cider vinegar; add to the bread pan.
5. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan. Use a measuring cup to measure the dry milk and add to the bread pan.
6. Lightly spoon white rice flour in to a measuring cup; level off with the straight edge of a knife and add to the bread pan. Repeat for the potato starch flour, soy flour, and tapioca flour.
7. Use a measuring spoon to measure the xanthan gum; level off with the straight edge of a knife and add to the bread pan. Smooth into all corners. Lightly tap pan 3 times to settle dry ingredients.
8. Use a measuring spoon to carefully measure the QUICK•RISE™ yeast; level off with the straight edge of a knife and add to the bread pan.
9. Place the bread pan into the bread maker. Push down on rim until it snaps into place. Close the lid.
10. Select Fast Bake program, 1.5 pound Loaf Size, and press Start.
11. At the beep during the kneading process, check the mixture. It should swirl about in the machine with a definite raised pattern on top. At this time, use a rubber spatula to push any flour or dough from the sides of the bread pan down into the mixture.
12. The beeper sounds when the bread has finished baking.
13. Use oven mitts to carefully remove the bread pan at the end of the baking process.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

14. Turn bread pan upside down and shake several times to release the bread. Do not use metal utensils inside the bread pan or bread maker. Remove the kneading blade.
15. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
16. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER; see CLEANING AND STORING.

GLUTEN-FREE LEMON WALNUT BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/4 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
lemon peel, grated	2 tsp
sugar	3 TBL
salt	1 1/2 tsp
dry milk	2/3 cup
white rice flour	2 cups
potato starch flour	3/4 cup
tapioca flour	1/4 cup
xanthan gum	1 TBL
walnuts	2/3 cup
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE PUMPERNICKEL BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 cup
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
molasses	3 TBL
salt	1 1/2 tsp
dry milk	1/2 cup
brown rice flour	2 cups
potato starch flour	1/2 cup
tapioca flour	1/2 cup
cocoa powder	1 TBL
xanthan gum	1 TBL
caraway seeds	1 TBL
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE CORN MEAL BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/3 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
brown sugar	2 TBL
salt	1 1/2 tsp
dry milk	1/2 cup
white rice flour	2 cups
tapioca flour	1/3 cup
yellow corn meal	1 cup
xanthan gum	1 TBL
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE ONION DILL BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/2 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
sugar	2 TBL
salt	1 1/2 tsp
dry milk	1/3 cup
white rice flour	2 cups
potato starch flour	2/3 cup
soy flour	1/3 cup
tapioca flour	1/2 cup
onion powder	1/2 tsp
dried dill weed	1 TBL
xanthan gum	3 1/2 tsp
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE ALMOND FRUIT BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/2 cups + 1 TBL
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
almond extract	1/2 tsp
sugar	1/4 cup
salt	1 1/2 tsp
dry milk	1/2 cup
white rice flour	2 cups
potato starch flour	2/3 cup
soy flour	1/3 cup
tapioca flour	1/2 cup
dried mixed fruit, diced	3/4 cup
almonds, slivered	1/3 cup
xanthan gum	3 1/2 tsp
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE ALPINE CHEESE ONION BREAD

	1.5 lb.
Combine 5 TBL instant minced onion with 1 TBL hot water-set aside to cool and add to bread pan.	
water 110°-115°F/43°-46°C	1 1/3 cups
extra large eggs	3
cider vinegar	1 tsp
Swiss cheese, shredded	3/4 cup
sugar	2 TBL
salt	1 tsp
white rice flour	2 cups
potato starch flour	1/2 cup
soy flour	1/3 cup
tapioca flour	1/2 cup
dry mustard	1 tsp
xanthan gum	3 1/2 tsp
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE CHEDDAR CONFETTI BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/3 cups
extra large eggs	3
cider vinegar	1 tsp
Cheddar cheese, shredded	1 cup
sugar	2 TBL
salt	1 1/2 tsp
dry milk	1/3 cup
white rice flour	2 cups
potato starch flour	1/2 cup
soy flour	1/4 cup
tapioca flour	1/2 cup
onion powder	1 tsp
dry mustard	1 tsp
xanthan gum	3 1/2 tsp
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE CINNAMON RAISIN BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/4 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
sugar	1/4 cup
salt	1 1/2 tsp
dry milk	1/2 cup
white rice flour	2 cups
potato starch flour	1/3 cup
soy flour	1/4 cup
tapioca flour	2/3 cup
cinnamon	1 1/2 tsp
raisins	3/4 cup
xanthan gum	1 TBL
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE BEAN OR CHICK-PEA BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/4 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
gluten-free maple flavoring	1/2 tsp
brown sugar	3 TBL
salt	1 1/2 tsp
chick-pea flour	1 1/3 cups
cornstarch	1 cup
tapioca flour	1 cup
xanthan gum	4 tsp
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

GLUTEN-FREE LEMON POPPY SEED BREAD

	1.5 lb.
water 110°-115°F/43°-46°C	1 1/4 cups
extra large eggs	3
oil	3 TBL
cider vinegar	1 tsp
lemon peel, grated	2 tsp
sugar	3 TBL
salt	1 1/2 tsp
dry milk	2/3 cup
white rice flour	2 cups
potato starch flour	3/4 cup
tapioca flour	1/4 cup
xanthan gum	1 TBL
poppy seed	1 1/2 TBL
QUICK•RISE™ yeast	4 1/2 tsp
Program	**Fast Bake**

DAY OLD BREAD RECIPES

BREADED PINEAPPLE

chunked pineapple	1 15-oz can
cornstarch	2 TBL
sugar	1/2 cup
butter	1/4 cup
white bread, 1 inch cubes	2 cups

Drain pineapple, reserve juice. Add enough water to juice to equal 1 cup. Mix cornstarch and sugar, add juice and butter and heat until thick. Pour over pineapple and bread, toss lightly to mix. Bake at 350°F/177°C for 30 minutes.

BREAD PUDDING

white bread, 1 inch cubes	1 1/2 cups
vanilla cook & serve pudding & pie filling	1 3-oz box
cinnamon	1 tsp
milk, liquid	2 cups

Mix all ingredients in a microwave-safe one quart casserole. Cook uncovered in microwave on high for 7 minutes or until boiling — stir occasionally during the last half of cooking. Or, bake in oven at 350°F/177°C for 30 minutes — stir halfway through cooking time. Serve warm or cold.

CRUNCHY BREAD SNACKS

bread, sliced 1/2 inch thick	8 slices
butter, melted	1/4 cup
dry seasoning mix*	4 tsp

*Use any **one** of the following: dried spaghetti sauce seasoning, any ranch dressing, Italian herb seasoning, garlic powder or garlic salt. Amounts may be adjusted to your taste.

Melt butter and add seasoning. Place bread on baking container and lightly brush with butter mixture. Bake at 350°F/177°C for 10-15 minutes or until brown. Allow to cool. Break into bite size pieces.

DOUGHS . . . AS EASY AS 1 - 2 - 3

1. Add ingredients to the bread pan in the order listed. Refer to **Helpful Hints for Bread and Dough** for measuring information. Place the bread pan in the bread maker.
2. Close the lid. Select Dough program and Loaf Size. Press Start.
3. Remove the dough from the bread pan when the beeper sounds. Follow shaping and baking instructions.

- If you allow the dough to remain in the bread maker after the cycle is complete, it may over rise and damage the machine.
- Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making. After the dough comes out of the bread maker, the dough ferments and rises before punching and resting. The gluten becomes pliable and elastic with a soft, smooth quality. Fermentation conditions gluten, develops flavor and leavens the product.

  Dough has doubled in bulk when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise a few more minutes and check again. After punching down and dividing dough, cover and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Then shape the dough as desired.

  Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. Let the dough rise once, punch down, let rise again, punch down, let rest 10 minutes and shape.

Crust Treatments (use only with dough program)

Always allow optimum rising of shaped dough. Use a pastry brush to apply glaze. Bake as directed.

Egg Yolk Glaze — For a shiny golden crust, mix 1 slightly beaten egg or egg yolk with 1 tablespoon water or milk.

Egg White Glaze — For a shiny, chewy crust, mix 1 slightly beaten egg white with 1 tablespoon water.

Lightly Floured

Sprinkle enough flour onto work area so that the dough can be handled without sticking.

Shaping Rolls

Cloverleaf Rolls — Shape into 1/2 inch balls. Place 3 balls in each greased muffin tin and let rise until double in size.

Crisscross Rolls — Shape into balls. Combine two of the balls and roll into a 1/8 inch thick square. Cut strips 1/8 inch wide and place one strip across the top of each ball. Repeat this process, placing the second strip in the opposite direction across the top of each ball.

Traditional Rolls — Shape into balls. For "pull apart" rolls, place dough balls with sides touching in a baking pan. For "individual" rolls place dough balls 2 inches apart on a baking sheet.

Pan Sizes For Pull-Apart Rolls —
For a 1 lb. (9 rolls) recipe, use an 8 x 8 inch baking pan.
For a 1.5 lb. (18 rolls) recipe, use two 8 x 8 inch baking pans.
For a 2 lb. (24 rolls) recipe, use a 9 x 13 inch baking pan.

DINNER ROLL DOUGH

	1 lb.	2 lb.
	9 rolls	**24 rolls**
egg room temperature plus	1	1
enough water 80°F/27°C to equal	3/4 cup + 3 TBL	1 1/2 cups + 3 TBL
oil	2 TBL	1/4 cup
sugar	1/4 cup	1/2 cup
salt	1/4 tsp	1/2 tsp
bread flour	2 1/4 cups	4 1/4 cups
active dry yeast	2 1/4 tsp	3 1/2 tsp
Program	**Dough**	**Dough**

Method

1. Remove the bread pan from the bread maker. Attach the kneading blade onto the shaft. Make sure all ingredients, except water, are at room temperature.
2. Place whole uncracked eggs in a bowl of warm water for 15 minutes to bring to room temperature. To measure egg plus enough liquid to equal — after warming eggs, remove from shell and place in a liquid measuring cup. Slowly add warm (80°F/27°C/baby bottle temperature) liquid to measuring cup until it reaches the desired measurement.
3. Use a measuring spoon to measure the oil and add to the bread pan.
4. Use a measuring spoon to measure the sugar and salt; level off with the straight edge of a knife and add to the bread pan.
5. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the bread pan.
6. Smooth into all corners. Lightly tap pan on counter 3 times to settle all dry ingredients.
7. Carefully measure yeast with a measuring spoon; level off with the straight edge of a knife and add to the bread pan.
8. Place the bread pan into the bread maker. Press down on rim until it snaps into place. Close lid.
9. Select Dough program, Loaf Size and press Start.
10. At the beep during the kneading process, check the dough ball. It should be slightly tacky to the touch. At this time push down any dough or flour that may be on the sides of the pan.
11. When the beeper sounds, the dough is finished. Use oven mitts to carefully remove the bread pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn bread pan upside down and shake several times to remove the dough. Do not use metal utensils inside the bread pan or bread maker.
13. Place on a lightly floured surface. Divide into pieces and shape.
14. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
15. Bake at 350°F/177°C for 20-30 minutes, or until done.
16. UNPLUG UNIT BEFORE CLEANING. DO NOT IMMERSE THE BREAD PAN IN WATER, see CLEANING & STORING.

FOCACCIA DOUGH

	1.5 lb. 1 loaf
water 80°F/27°C	1 cup
olive oil	1/3 cup
sugar	2 tsp
salt	1 tsp
bread flour	3 cups
active dry yeast	1 1/2 tsp
Program	**Dough**
Add at the beep:	
dried Italian seasoning	1 tsp
Garlic-Cheese Topping	
olive oil	1/4 cup
dried oregano	1 1/2 tsp
garlic, coarsely chopped	1/3 cup
Parmesan cheese, grated	1/3 cup
salt	1/4 tsp
Greek Style Topping	
olive oil	1/4 cup
onion, thin sliced	1 cup
dried oregano	1 1/2 tsp
Feta cheese, crumbled	1/3 cup
black olives, sliced and drained	1/4 cup
salt	1/4 tsp

Method

1. With oiled hands, evenly press dough into a greased 9 x 13 inch pan. Using your fingertips, make indentations in the dough.
2. Cover and let rise in a warm place for 30 minutes or until almost double in size. While the dough is rising, select the topping and prepare.
3. In a skillet, heat olive oil.
   For garlic-cheese topping — stir in oregano and garlic then immediately remove from heat.
   For Greek topping — add onions and cook until onions are soft but not brown, approximately 5 minutes.
4. Use fingers to press dimples into dough again. Spoon topping mixture evenly over dough. Sprinkle with remaining ingredients.
5. Bake at 400°F/205°C for 20 minutes or until done.

WHEAT DINNER ROLL DOUGH

	1 lb.	2 lb.
	9 rolls	**24 rolls**
water 80°F/27°C	3/4 cup	1 1/2 cups
oil	1 TBL	2 TBL
brown sugar	2 TBL	1/4 cup
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	1 1/4 cups	2 1/2 cups
whole wheat flour	1 cup	2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	**Dough**	**Dough**

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes, or until done.

BUTTERMILK ROLL DOUGH

	1 lb.	1.5 lb.
	9 rolls	**18 rolls**
cultured buttermilk, liquid 80°F/27°C	1 cup	1 1/2 cups
oil	3 TBL	1/4 cup
honey	1 1/2 TBL	2 TBL
salt	1 tsp	1 1/2 tsp
bread flour	3/4 cup	1 1/4 cups
whole wheat flour	1 1/3 cups	2 cups
wheat germ	1/3 cup	1/2 cup
baking soda	1/4 tsp	1/4 tsp
active dry yeast	1 3/4 tsp	2 tsp
Program	**Dough**	**Dough**
Topping		
melted butter	2 TBL	3 TBL

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place in a greased baking pan. Cover and let rise in a warm place for 1 hour or until double in size. Brush with melted butter.
3. Bake at 350°F/177°C for 15-20 minutes, or until done.

FRENCH BREAD DOUGH

(Italian Loaf, French Rolls and French Twists)

	1.5 lb. 1 loaf
water 80°F/27°C	1 1/4 cups
sugar	1 TBL
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL
Program	**Dough**
Glaze	
water	2 TBL
salt	1/2 tsp

Method

1. Place on a lightly floured surface. Roll into a 12 x 18 rectangle. Starting with the longest side, roll up tightly, pressing the seams to seal and tapering each end.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush the loaf.
4. Bake at 400°F/205°C for 20 to 25 minutes, or until done.

Variations

ITALIAN LOAF

Method

1. Use recipe above. Place on a lightly floured surface and shape the dough into one large round ball.
2. Place the loaf on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut three diagonal slashes across top of the loaf. Combine the glaze ingredients; brush over loaf. Sprinkle loaf with sesame seeds, poppy seeds, caraway seeds or cracked wheat.
4. Bake at 400°F/205°C for 20 to 25 minutes or until done.

FRENCH ROLLS

Method

1. Use recipe above. Place on a lightly floured surface and divide dough into 12 pieces. Pinch the ends of each roll and taper slightly.
2. Place the loaves on a greased baking sheet, cover and let rise in a warm place for 40 minutes or until double in size.
3. With a knife, cut diagonal slashes across top of the loaf. Combine the glaze ingredients and brush over loaves.
4. Bake at 400°F/205°C for 15 to 20 minutes or until done.

FRENCH TWISTS

Method

1. Use recipe above. Place on a lightly floured surface and divide into 18 pieces. Roll into 14 inch ropes.
2. Fold each rope in half and twist, starting at fold.
3. Place on greased baking sheet and brush with 1/3 cup of melted butter. Cover and let rise in a warm place until double in size.
4. Brush with glaze.
5. Bake at 400°F/205°C for 12 to 15 minutes or until done.

CHEEZY GARLIC ROLL DOUGH

	1.5 lb 18 rolls	2 lb. 24 rolls
egg room temperature plus	1	1
enough water 80°F/27°C to equal	1 cup	1 1/3 cups
oil	2 TBL	3 TBL
sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/4 tsp	2 tsp
Program	**Dough**	**Dough**
Topping		
Parmesan cheese	1/3 cup	2/3 cup
garlic, minced	1 1/2 TBL	2 TBL
butter, melted	3 TBL	1/4 cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine cheese and garlic. Dip pieces in melted butter and then in cheese-garlic mixture. Place coated side up in a greased baking pan, drizzle any remaining topping over rolls.
3. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 325°F/163°C for 35-40 minutes, or until done.

PITA POCKET DOUGH

	1.5 lb. 20 pita pockets
water 80°F/27°C	1 1/3 cups
olive oil	8 tsp
sugar	4 tsp
salt	1 1/4 tsp
bread flour	2 cups
whole wheat flour	1 1/3 cups
active dry yeast	2 1/2 tsp
Program	**Dough**

Method

1. Place on a lightly floured surface. Divide into 10 pieces and shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining five balls on another baking sheet. Let rise about 20 minutes. With fingertips flatten each ball into a 6 inch circle.
3. Bake at 500°F/260°C for 5 minutes until puffed and tops begin to brown.
4. Cut each half to form 2 pockets.

REFRESHING ROLL DOUGH

	1.5 lb. 18 rolls	2 lb. 24 rolls
water 80°F/27°C	1 cup	1 1/2 cups
oil	1/4 cup	1/3 cup
brown sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	**Dough**	**Dough**
Topping		
orange peel, grated	2 TBL	1/4 cup
sugar	1/2 cup	3/4 cup
butter, melted	1/2 cup	3/4 cup

Method

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Combine orange peel and sugar. Dip pieces in melted butter and then in orange peel-sugar mixture.
3. Place coated side up in greased baking pan. Drizzle any remaining topping over rolls. Cover and let rise in a warm place 1 hour or until double in size.
4. Bake at 350°F/177°C for 20-30 minutes, or until done. Serve warm.

CHALLAH BRAID DOUGH

	1 lb. regular	2 lb. large
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	3/4 cup	1 1/2 cups
oil	2 TBL	1/4 cup
sugar	1 1/2 TBL	2 TBL
salt	1 tsp	2 tsp
bread flour	2 cups	4 1/2 cups
active dry yeast	1 tsp	2 tsp
Program	**Dough**	**Dough**
Glaze		
egg yolk(s), beaten	1	2
water	1 TBL	2 TBL
Topping		
poppy seeds	1 tsp	1 1/2 TBL

Method

1. Place on a lightly floured surface. Divide into thirds, making 3 (10 inch long for regular, 13 inch long for large) ropes with tapered ends. Pinch ropes together at one end, braid together. Pinch together at other end and secure braid.
2. Transfer braided dough to greased baking sheet; cover and let rise in a warm place for 1 hour or until double in size.
3. Combine glaze ingredients and brush onto braid. Sprinkle with poppy seeds and bake at 350°F/177°C for 25 minutes, or until done.

WHOLE WHEAT PIZZA CRUST DOUGH

	1 lb. 1 thick or 2 thin crusts
water 80°F/27°C	1 cup
oil	2 TBL
sugar	1 TBL
salt	1 tsp
whole wheat flour	1 cup
bread flour	1 1/2 cups
active dry yeast	2 1/4 tsp
Program	**Dough**

Method

1. Place on a lightly floured surface. Divide in half and press onto a 12 inch pizza pan, raising edges. Sprinkle each pan with 1 tablespoon of cornmeal if desired. Generously prick dough with a fork. For one 12 inch thick crust do not divide.
2. Bake 400°F/205°C for 10-12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15-20 minutes.

PIZZA CRUST DOUGH

	1 lb. 1 thick or 2 thin crusts	2 lb. 2 thick or 4 thin crusts
water 80°F/27°C	3/4 cup	1 1/2 cups + 3 TBL
oil	1 TBL	2 TBL
sugar	1 TBL	2 TBL
salt	1/2 tsp	1 tsp
dry milk	1 TBL	2 TBL
bread flour	2 1/4 cups	4 1/2 cups
active dry yeast	1 tsp	2 tsp
Program	**Dough**	**Dough**

Method

1. Place on a lightly floured surface. Divide and press onto a 12 inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake 425°F/218°C for 20 minutes or until crust is golden brown around edges.

BAGEL DOUGH

	1.5 lb. 8 bagels
water 80°F/27°C	1 cup
sugar	1 1/2 TBL
salt	1 tsp
bread flour	3 cups
active dry yeast	2 1/4 tsp
Program	**Dough**
Glaze	
egg, beaten	1
Toppings (optional)	
sesame seeds, poppy seeds, cracked wheat, wheat flakes or dried onion flakes	

BANANA WHEAT BAGEL DOUGH

	1.5 lb. 12 bagels
egg room temperature plus	1
enough water 80°F/27°C to equal	1 cup
oil	2 TBL
honey	1 TBL
salt	1 1/2 tsp
banana, mashed	1/2 cup
whole wheat flour	2 1/2 cups
bread flour	1 cup
active dry yeast	2 1/4 tsp
Program	**Dough**
Glaze	
egg white, beaten	1
water	1 TBL
Toppings (optional)	
poppy seeds, sesame seeds	

Bagel Recipes Method

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until double in size.
3. In a 3-quart saucepan, bring to a boil 2 quarts water and 2 tablespoons sugar. Place a few bagels at a time in boiling water. Simmer 3 minutes turning once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings. Bake at 400°F/205°C for 20-25 minutes or until done; cool on a wire rack.

ALMOND CHERRY COFFEE CAKE DOUGH

	1.5 lb. 1 coffee cake
water 80°F/27°C	1 cup
oil	1 TBL
sugar	1 1/2 TBL
salt	3/4 tsp
dry milk	1 TBL
bread flour	3 1/4 cups
active dry yeast	1 1/2 tsp
Program	**Dough**
Filling	
cream cheese, room temperature	8 oz
sugar	2 TBL
maraschino cherries, chopped	1/2 cup
milk, liquid	1 TBL
almond extract	1/2 tsp
Glaze	
powdered sugar	1/2 cup
sour cream	1 TBL
milk, liquid	1-2 TBL
sliced almonds, to decorate	2 TBL
maraschino cherries, quartered, to decorate	2 TBL

Method

1. Place on a lightly floured surface. Roll into a 15 x 10 inch rectangle. Combine filling ingredients and spread over dough within 1/2 inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1 1/2 inches apart from the outside edge to within one inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 1 hour or until almost double in size.
4. Uncover and bake at 375°F/190°C for 20-25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

CINNAMON ROLL DOUGH

	1.5 lb. 18 rolls	2 lb. 24 rolls
egg room temperatuare plus	1	1
enough water 80°F/27°C to equal	1 cup	1 1/2 cups
oil	1/4 cup	1/3 cup
sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	**Dough**	**Dough**
Add at the beep:		
walnuts, chopped (optional)	1/2 cup	2/3 cup
raisins (optional)	1/2 cup	2/3 cup
Filling		
butter, softened	1/3 cup	1/2 cup
sugar	1/3 cup	1/2 cup
cinnamon	2 TBL	3 TBL
Glaze		
powdered sugar	1/2 cup	2/3 cup
milk, liquid	3 TBL	1/4 cup
vanilla	1/4 tsp	1/2 tsp

Method

1. Place on a lightly floured surface, roll dough into a 12 x 18 inch rectangle for 18 rolls, (12 x 24 inch rectangle for 24 rolls) and spread with butter. Combine remaining filling ingredients and sprinkle over butter. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Place in greased baking pans and let stand in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

STICKY BREAKFAST ROLL DOUGH

	1.5 lb. 18 rolls	2 lb. 24 rolls
egg(s) room temperature plus	1	2
enough water 80°F/27°C to equal	1 cup + 2 TBL	1 1/2 cups
oil	1/4 cup	1/3 cup
sugar	1/3 cup	1/2 cup
salt	1 tsp	1 1/2 tsp
bread flour	3 1/2 cups	4 1/2 cups
active dry yeast	1 1/2 tsp	2 tsp
Program	**Dough**	**Dough**
Add at the beep:		
walnuts or pecans, chopped	1/2 cup	2/3 cup
Filling		
butter, softened	1/2 cup	2/3 cup
sugar	1/3 cup	1/2 cup
cinnamon	1 TBL	1 1/2 TBL
Topping		
butter, melted	3/4 cup	1 cup
brown sugar	3/4 cup	1 cup

Method

1. Place on a lightly floured surface, roll dough into a 12 x 18 inch rectangle for 18 rolls (12 x 24 inch rectangle for 24 rolls) and spread with butter. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into one inch slices.
2. Combine topping mixture and spread into baking pan. Place slices on mixture and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 35 minutes or until done. Invert onto a heat-proof tray.

SOFT PRETZEL DOUGH

	1.5 lb. 16 pretzels
water 80°F/27°C	1 1/4 cups
egg yolk, room temperature	1
oil	1 TBL
sugar	2 TBL
salt	1 tsp
white pepper	1/8 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL
Program	**Dough**
Glaze	
egg white	1
water	1 TBL
Toppings (optional)	
kosher salt	1 TBL
sesame seeds	1 TBL

Method

1. Place dough on a lightly floured surface and cut into pieces. Roll each piece into a 16 inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1 1/2 inches apart. Brush with glaze and sprinkle with topping. Let rise until double in size, about 30 minutes. Bake at 375°F/190°C for 15-20 minutes or until done.

Variation

PEPPERONI PRETZEL DOUGH

Method

1. Add 1 cup thin sliced pepperoni and 2 tablespoons Parmesan cheese to dough ingredients.
2. Follow method above for completion.

CREAMED SOUP BREAD BOWL DOUGH

	4 bowls
eggs room temperature plus	2
enough water 80°F/27°C to equal	1 cup + 5 TBL
oil	2 TBL
honey	1/4 cup
dry milk	3 TBL
salt	2 tsp
bread flour	2 1/4 cups
whole wheat flour	1 cup
rye flour	1 cup
caraway seeds	3 TBL
dehydrated onions	1/4 cup
active dry yeast	2 3/4 tsp
Program	**Dough**

Note: Any 2 pound bread or dough recipe may be used; mix on dough program.

Method

1. Place dough on a lightly floured surface and divide into 4 equal pieces. Shape into 4 smooth round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 25-30 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1 inch of each bread bowl. Remove the center, leaving a shell of 1/2 inch on both sides and bottom.
5. Fill with approximately 1 cup of creamed soup (non-creamed soup will soak through the bread bowl too easily.) Cut removed bread into 1 inch pieces and serve with soup.

PARTY DIP BREAD BOWL DOUGH

	1 bowl
water 80°F/27°C	1 1/4 cups
sugar	1 TBL
salt	1 tsp
bread flour	3 1/2 cups
active dry yeast	1 TBL
Program	**Dough**

Note: Any 1.5 pound dough or bread recipe may be used; mix on dough program.

Method

1. Place dough on a lightly floured surface. Shape into a large smooth round ball and place on a greased baking sheet.
2. Cover and let rise in a warm place for 1 hour or until double in size.
3. Bake at 350°F/177°C for 30-40 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1-2 inches of the bowl. Remove the center, leaving a shell of 1/2 inch on both sides and bottom.
5. Fill with 3 cups of dip. Cut removed bread into 1 inch pieces and serve with dip.

Shredded Beef Dip

dried beef, chopped	5 oz
cream cheese, softened	2-8 oz pkg
sour cream	1/2 cup
green onions, chopped	6
Accent® seasoning	2 1/2 tsp
Worcestershire® sauce	to taste

Mix and chill before serving.
Makes 3 cups.

Shrimp Dip

canned shrimp, drained and mashed	2 small cans
cream cheese, softened	8 oz pkg
mayonnaise	1 cup
green onions, chopped	3

Mix and chill before serving.
Makes 3 cups.

CLEANING & STORING

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

CAREFULLY UNPACK THE BREAD MAKER AND REMOVE ALL PACKAGING MATERIALS.

Any service requiring disassembly, other than the cleaning described below, must be performed by an authorized service center. Unauthorized service will void your warranty.

CLEANING

CLEAN-UP OF BREAD MAKER

1. Unplug and allow to cool before cleaning.
2. Remove bread pan from inside the bread maker.
3. Clean exterior of bread maker with a damp cloth and plastic scouring pad if necessary. Do not rub too hard as the surface may be scratched.
4. Remove any flour, bread crumbs or other food from the inside of the oven cavity using a damp sponge, cloth or a small portable vacuum cleaner. A plastic scouring pad may be used if necessary. Do not rub too hard as the surface may be scratched.
5. To clean the glass in the lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
6. Rinse with a damp cloth and dry thoroughly.

CLEAN-UP OF BREAD PAN AND KNEADING BLADE

DO NOT IMMERSE BREAD PAN OR WASH IN DISHWASHER

1. Allow to cool before cleaning.
2. Fill with hot soapy water and remove kneading blade. If necessary to remove the kneading blade from the bread pan, allow the soapy water to remain in the pan for up to 30 minutes (longer times may damage the non-stick surface). It is not necessary to remove the kneading blade for cleaning. However, if you wish to, it is necessary to do so after each use or it will become increasingly difficult to release.
3. Wash bread pan and kneading blade with a nylon bristle brush. Do not use steel wool, abrasive cleaners, or metal utensils on the bread pan or kneading blade as they will damage the non-stick surface. Normal wear is to be expected. The non-stick may discolor over time and in no way affects performance.

STORING

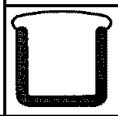
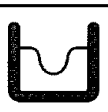
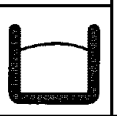
- All removable parts should be thoroughly cleaned and dried.
- Store with lid closed and bread pan with kneading blade inside.

BEFORE CALLING FOR SERVICE

Questions and Answers

	Questions	Answers
1	Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
2	The bread has an unusual aroma. Why?	Stale ingredients or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3	The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. **Caution:** The kneading blade will be hot.
4	The baked loaf of bread has a floured corner.	Sometimes flour in the corner of the pan may not have been completely kneaded into the dough. Scrape the flour off the loaf with a spatula.
5	Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
6	Can ingredients be halved or doubled?	No. If there is too little in the pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the pan.
7	Can fresh milk be used in place of dry milk?	Yes, for all programs except fast bake. Be sure to deduct the same measurement of water to equal liquid substitution (warm to 80°F/27°C.) Fresh milk is not recommended when using the timer, because it may spoil while sitting in the pan.

Check List

				BAKING RESULTS: Please check the following:	Bread maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture 	Bread falls/ coarse texture 	Short & dense texture 	Slices uneven & sticky
OPERATIONAL ERRORS				1. Unplugged/power outage	O						
				2. Display signal reads H:E 3	O						
				3. Display signal reads H:E4	O						
				4. Ingredients spilled on heating element		O					
				5. Top lid was open during baking						O	
				6. Bread left in bread pan too long after program			O				
				7. Bread sliced just after baking (steam was not allowed to escape)							O
				8. Kneading blade not installed	O						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Water		9. Not enough						O	
				10. Too much			O	O	O		
		Flour		11. Not enough					O		
				12. Too much						O	
		Yeast		13. No yeast						O	
				14. Not enough						O	
				15. Too much				O	O		
				16. No sugar, molasses or honey						O	
				17. Ingredients used other than recommended				O	O	O	
	Flour			18. Wrong type of flour used						O	
	Yeast			19. Yeast touched water before kneading						O	
				20. Old yeast used						O	
				21. Wrong type of yeast used						O	
				22. Temperature of water either too hot or too cold						O	

Suggestions

The following suggestions have a corresponding number found on the check list. Be sure to read both.

1.	Plug into 120 V ~ 60 Hz outlet. Refer to power outage instructions.
2.	Open lid, remove bread pan and allow to cool.
3.	Needs service.
4.	Wait until course is complete; unplug, allow to cool and clean.
5.	Only open lid during kneading process to check dough ball or to add ingredients.
6.	Remove bread as soon as program is done and place on wire rack.
7.	Allow to cool approximately 20 minutes.
8.	Put kneading blade on the shaft of bread pan.
9.-12.	Check the dough ball at beep. It should be round, smooth-textured, soft and slightly tacky to the touch. (Fast Bake dough ball will be sticky to the touch.) If more like a batter, add 1 TBL flour. Allow to mix; add more if necessary. If too dry, add 1 tsp water. Allow to absorb; add more if necessary.
13.	Follow recipe.
14.	Increase by 1/4 tsp.
15.	Decrease by 1/4 tsp.
16.	Artificial sugar substitutes not recommended.
17.	Follow recipe or substitution recommendations.
18.	Flours cannot be substituted.
19.	Place yeast on top of flour away from liquids.
20.	Make sure yeast is fresh and room temperature.
21.	For all programs, except Fast Bake, use active dry/rapid or quick in equal amounts. Follow bread machine yeast directions. See Fast Bake and Gluten-Free sections for details.
22.	Water should be 80°F/27°C for all courses except Fast Bake which should be 110°-115°F/43°-46°C.

SERVICE INFORMATION

Please refer to warranty statement to determine if in-warranty service applies.

This appliance must be serviced by a Toastmaster authorized service center. Unauthorized service will void warranty. Consult your phone directory under "Appliances-Household-Small-Service and Repair", or call 1-800-947-3744 in the U.S. and Canada.

If an authorized service center is not available locally, your appliance may be returned postage prepaid to our National Service Center at the address shown in the warranty statement. Products must be adequately protected to avoid shipping damage. Surround your appliance with three inches of protective padding and include a note explaining the problem you have experienced. We recommend insuring your package. No C.O.D. shipments accepted.

SPECIFICATIONS

Power Supply		120 V ~ 60 Hz
Power Consumption	Heater	600W
	Kneading Motor	100W
Dimension (WxDxH)		Approx. 10 ½" x 12 ⅜" x 14 ¼"
Weight		Approx. 16 LB

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KEEP DATED SALES RECEIPT FOR WARRANTY SERVICE.

Keep this booklet. Record the following for reference:

Date purchased _____

Model number _____

Date code (stamped on bottom) _____

LIMITED ONE-YEAR GUARANTEE

Toastmaster Inc. warrants this product, to original purchaser, for one year from purchase date to be free of defects in material and workmanship.

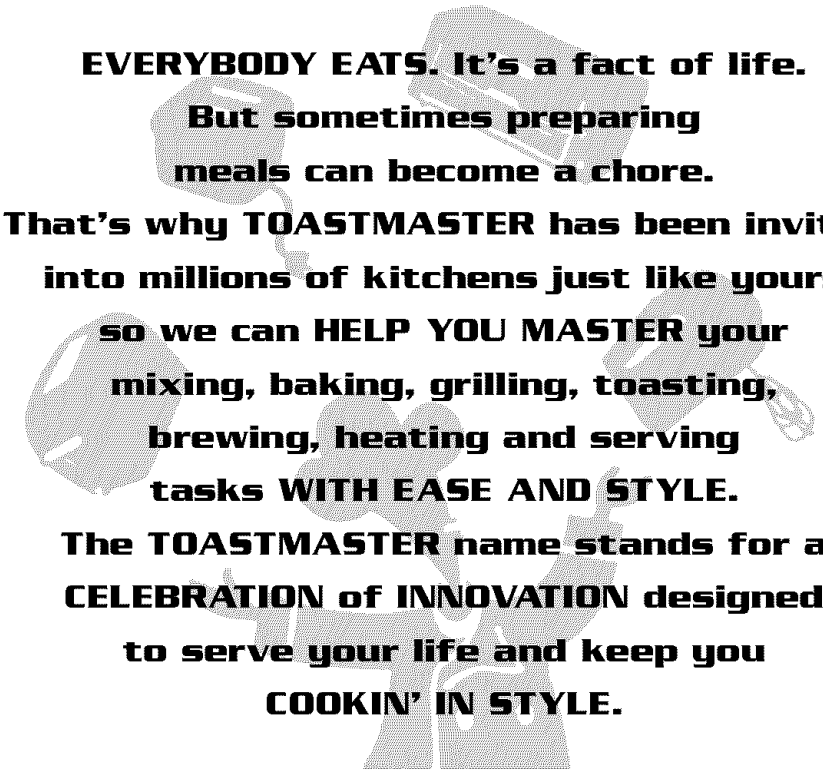
This warranty is the only written or express warranty given by Toastmaster Inc. This warranty gives you specific legal rights. You may have other rights which vary from state to state. ANY OTHER RIGHT WHICH YOU MAY HAVE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Defective product may be brought or sent (freight prepaid) to an authorized service center listed in the phone book, or to Service Department, Toastmaster Inc., 708 South Missouri St., Macon, MO, 63552, for free repair or replacement at our option.

Your remedy does not include: cost of inconvenience, damage due to product failure, transportation damages, misuse, abuse, accident or the like, or commercial use. IN NO EVENT SHALL TOASTMASTER INC. BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.

Some states do not allow limitations on how long an implied warranty lasts, or allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

For information, write Consumer Claims Manager, at the Macon address. Send name, address, zip, telephone area code and daytime number, model, serial number, and purchase date.



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National Service Center
708 South Missouri St., Macon, MO 63552

In USA and Canada call:
Consumer Service 1-800-947-3744
Consumer Parts 1-800-947-3745
Hours: 8:00 a.m. - 5:30 p.m. CST

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CONTACT US/APPELEZ

1-800-947-3744

www.toastmaster.com

consumer_relations@toastmaster.com

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